



MARCHESI GONDI - TENUTA BOSSI
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CARDINAL DE RETZ 2005

Indication Riserva Vin Santo del Chianti Rufina DOC

First year of bottling 1950

History At Tenuta Bossi, since always we produce the Vin Santo, as tradition wants. From the 50's we started to make it with only Trebbiano grapes.

Area of production The Villa Bossi Estate, at an altitude of approximately 300 meters above sea level, in the specialized vineyards of Camerata and Sottomonte in 1.2 ha. of Trebbiano, in the hill with a southern exposure.

Type of breeding Spurred cordon.

Terroir The ground is composed by Galestro (typical Tuscan hard stone) and clay soils with calcareous sediments.

Grapes Trebbiano 100%

Harvest and vintage report The 2005 vintage was characterized by rains practically every season, with mild temperatures. This took us to a late ripening, and difficulty in harvest. However the grapes are healthy, fully ripe, up of the latest vintages.
The grapes are harvested by hand in late September and early October.

Fermentation and winemaking The grapes are kept for three months on reed matting under the roof.
The wine is made without grape skins, soft pressing. Fermented in little oak barrels.

Aging Rest for 10 years in casks of 50-200 liters capacity kept under roofing and for 1 year in bottle.

Bottle formats 0,50lt

Potential aging 30 years and more.

Tasting notes Cardinal de Retz 2005 is amber with strong tawny hues.

The nose is strong, intense bouquet with ample, complex range of mingled fragrances. The soft notes of dry apricot, figs, almond, caramel, dates, and chestnut honey end with a sweet spiciness and a slightly ethereal aftertaste.

The taste is sweet, softly rounded, elegant and strong. Intriguing balance between a structure dominated by an elegant alcoholic note, and an underlying freshness. In the long-lasting aftertaste, all of the aromas perceived by the sense of smell are evoked again in particular of dry apricots.

Alcohol level 15,5 %

Service temperature and glass The recommended serving temperature is between 10-12°C. The glass to be used for this wine is the raisin wine glass.

Food pairing Chocolate desserts, vanilla ice cream and dry almond paste biscuits, but also Foie Gras or blue cheese or with great seasoning.

